

STUFFED GARLIC HERB
BUTTER PORTOBELLO
MUSHROOMS

Recipe by EatWell101.com

PAIR WITH:

"RENTERIA 360 VINEYARD"
CABERNET SAUVIGNON



INGREDIENTS

6-8 portobello mushrooms, stem removed, washed and dried with a paper towel
1 cup breadcrumbs or panko
½ cup butter
4 cloves garlic, finely minced
¾ teaspoon dried oregano
1 scallion, finely chopped
½ cup fresh parsley, finely chopped (or more, to taste)
Coarse salt and fresh cracked pepper
A handful grape or cherry tomatoes, halved

PREPARATION

- Preheat your oven to grill/broil settings on high heat.
- Arrange a rack to the middle of your oven.
- In a saucepan or a microwave safe bowl, combine butter, garlic and oregano and melt until garlic is fragrant.
- Brush the bottoms of each mushroom with a bit of melted butter and place them, buttered side down, on a rimmed baking sheet.
- In a medium bowl, combine breadcrumbs, parsley, scallion, salt and pepper and pour the garlic herb butter mixture over.
- Mix well to combine.
- Flip mushrooms and brush over the insides of each mushroom cap with melted butter.
- Stuff each mushroom with herbed garlic butter stuffing and top with tomato halves.
- Grill or broil in the oven until golden, about 5 minutes.
- Remove from oven, garnish with fresh parsley and serve immediately.